

Venn[®]

ENGLISH MENU

SOUP OF THE DAY

Please ask our chef for today's selection.

150.00 TL

SINGLE BREAKFAST PLATE

Single

Venn Breakfast Plate

Sliced tomatoes & cucumbers, white cheese, Kars aged cheddar, local Kars honey, black and green olives, jam, village butter, fried egg, sautéed spicy sausage with vegetables, sesame bagel (simit), fried dough (pişi), and a variety of breads from our oven.

530.00 TL

VENN TRADITIONAL SHARING BREAKFAST

Venn Breakfast Plate

Includes: Sliced tomatoes and cucumbers, white cheese, aged Kars cheddar, fresh cheddar, Kars honey, Tulum cheese*, jam, black and green olives, chocolate spread, Bafra buffalo cream, tahini, grape molasses, village butter, fried eggs, sautéed spicy sausage with vegetables, French fries, fried eggplant and peppers in tomato sauce, sesame bagels (simit), fried dough (pişi), sautéed pickles with onions in butter. A selection of freshly baked breads, and unlimited Turkish tea.

FOR 2 PERSONS 1250.00 TL

FOR 3 PERSONS: 1900.00 TL

FOR 4 PERSONS: 2500.00 TL

(Available until **02:00 p.m.** on weekdays / until 03:00 p.m. on weekends.)

TRADITIONAL DISHES

KUYMAK

(Black Sea's cornmeal dish with melted local cheese and butter)

375.00 TL

MENEMEN, ÇAKALLI STYLE

(Scrambled eggs with tomatoes and peppers, prepared in the famous style of the Çakalli region)

375.00 TL

SAUTÉED PICKLES WITH ONIONS IN BUTTER

280.00 TL

GOLDEN PAN-FRIED POTATOES

325.00 TL

SAHANDA YUMURTALAR

OMLETLER

FRIED EGGS IN A PAN

190.00 TL

PLAIN OMELET

200.00 TL

FRIED EGGS WITH TURKISH SAUSAGE

260.00 TL

OMELET WITH KASHAR CHEESE

210.00 TL

FRIED EGGS WITH BRAISED BEEF

310.00 TL

MIXED OMELET

270.00 TL

FRIED EGGS WITH CHEESE

210.00 TL

BUILD YOUR OWN BREAKFAST

White cheese (130.00 TL) and Tulum cheese, a traditional aged Turkish variety (130.00 TL), are accompanied by aged Kars cheddar (150.00 TL) and strained Kars honey (150.00 TL). The selection continues with quince jam (100.00 TL), tahini (100.00 TL), and grape molasses (100.00 TL). Rich buffalo cream from Bafra (150.00 TL) is paired with crushed green olives from Ayvalık (150.00 TL) and black olives from Gemlik (150.00 TL). For those with a sweet tooth, a chocolate spread (100.00 TL) adds a delightful touch. Turkish sesame bagels (simit) (70.00 TL), Breakfast is served until 02:00 p.m. on weekdays and until 03:00 p.m. on weekends.

FLATBREAD (PIDE) SPECIALTIES

STUFFED PIDE WITH GROUND BEEF	475.00 TL
STUFFED PIDE WITH VILLAGE CHEESE	450.00 TL
STUFFED PIDE WITH KASHAR CHEESE	450.00 TL
STUFFED PIDE WITH SPINACH	400.00 TL
STUFFED PIDE WITH GROUND BEEF & VEGETABLES	475.00 TL
STUFFED PIDE WITH BRAISED BEEF & KASHAR CHEESE	540.00 TL

FLATBREAD PIDE WITH GROUND BEEF	560.00 TL
FLATBREAD PIDE WITH VILLAGE CHEESE	475.00 TL
FLATBREAD PIDE WITH KASHAR CHEESE	475.00 TL
FLATBREAD PIDE WITH SPINACH	475.00 TL
FLATBREAD PIDE WITH TURKISH SAUSAGE	560.00 TL
FLATBREAD PIDE WITH DICED MEAT	575.00 TL
FLATBREAD PIDE WITH PASTRAMI	605.00 TL
FLATBREAD PIDE WITH BRAISED BEEF	630.00 TL
FLATBREAD MIXED PIDE (ASSORTED TOPPINGS)	640.00 TL
FLATBREAD PIDE WITH EGG AND BUTTER	390.00 TL

(Served until **6:00 p.m.**)

STARTERS MEZES

MIXED MEZE PLATE

A unique feast of 7 regional mezes of the day.

1050.00 TL

VENN PICKLES

Regional pickles prepared naturally from the vegetables of Çarşamba and Bafra plains.

225.00 TL

NEBIYAN BEANS

Locally grown, organic beans from Mount Nebiyan, brought straight from the region to your table.

255.00 TL

ÇİĞ KÖFTE

Traditional raw-style bulgur patties prepared without meat.

235.00 TL

BASIL CHEESE SPREAD

Roasted eggplant, olive oil, and garlic for a simple yet authentic taste of Anatolia.

255.00 TL

ALBANIAN-STYLE FRIED LIVER

Fried liver cubes served with red onion and parsley.

335.00 TL

FAVA

Puree of broad beans with olive oil and dill.

235.00 TL

HUMMUS

Chickpeas from Konya blended with cumin, prepared in the Reyhanlı style of Hatay, bringing a regional flavor to your table.

235.00 TL

KÖPOĞLU

Eggplant and roasted red peppers with strained yogurt and roasted sesame.

235.00 TL

ATOM

Spicy Albanian peppers with strained yogurt

235.00 TL

MUHAMMARA

Roasted red peppers, coriander, walnuts, roasted sesame, and local red papper

235.00 TL

SEA BEANS

With tomato sauce, garlic, and olive oil.

235.00 TL

TOKAT-STYLE BROAD BEAN DOLMA

Delicate vine leaves of Narince grapes, stuffed with dried broad beans, bulgur, and dried basil for a light, aromatic regional flavor.

235.00 TL

STUFFED CABBAGE ROLLS WITH RICE AND MINCED MEAT

235.00 TL

CONDENSED CACIK

Natural strained buffalo yogurt with crispy pickled cucumber and gherkins.

235.00 TL

ROCKET CACIK

Strained buffalo yogurt with garlic and barberries.

235.00 TL

ARTICHOKE HEART

Artichokes from Çeşme prepared with fresh orange juice.

355.00 TL

BEETROOT WITH APPLE

Oven-roasted beets from the Çarşamba plain with olive oil and garlic for an aromatic touch.

235.00 TL

ANATOLIAN CHEESE PLATE

A selection of special cheeses from all over Anatolia, varying by season (includes Kars gruyere, smoked Circassian, aged Kashar, tulum cheese, and Aegean green olives). **(For 2 persons)**

950.00TL

EDİRNE EZİNE WHITE CHEESE

180.00 TL

HOT STARTERS

KEŞKEK A hearty dish of boiled wheat and village chicken, pounded with a wooden mallet using traditional methods.	350.00 TL
HOT HUMMUS WITH PASTRAMI A baked specialty from Hatay.	360.00 TL
REGIONAL HOT HERB SAUTÉ With seasonal fresh herbs, served with strained buffalo yogurt.	360.00 TL
SPICY SAUTEED PICKLED GREENS	225.00 TL
EDİRNE FRIED LIVER Thinly sliced liver, seasoned and fried in butter, served with spiced bread.	490.00 TL
VENN STUFFED BULGUR BALLS Fine bulgur dough filled with hand-chopped lamb rib and breast meat, boiled and served with our homemade strained yogurt.	250.00 TL
MINI LAHMACUN Whole wheat dough topped with hand-chopped lamb rib, leg meat, and vegetables, baked crispy in a stone oven.	120.00 TL
CORNBREAD Roasted corn flour blended with butter.	180.00 TL
GRILLED KOKOREÇ Seasoned lamb intestines, prepared with the chef's special touch.	450.00 TL

FISH AND SEAFOOD SPECIALTIES

SHRIMP SAUTÉED IN BUTTER Pan-fried shrimp with butter.	590.00 TL
FRIED CALAMARI Crispy fried calamari rings.	590.00 TL
GRILLED CALAMARI Charcoal-grilled calamari.	590.00 TL
LAKERDA Traditional cured bonito.	590.00 TL
MARINATED SEABASS Fresh seabass marinated with lemon and olive oil.	580.00 TL
CHILLED SHRIMP Boiled shrimp served cold.	575.00 TL
FISH FILLED SESAME BAGELS	280.00 TL
Catch of the Day FRIED, STEAMED, OR GRILLED – Please ask our head waiter for today's selection.	

SALADS

VENN CHEF SALAD

Mediterranean greens, cherry tomatoes, seasonal fruits, nuts, with a pomegranate molasses and olive oil dressing.

325.00 TL

ARUGULA SALAD

Cherry tomatoes, arugula leaves, white cheese, seasonal fruits, with a pomegranate molasses and olive oil dressing.

285.00 TL

GARDEN SALAD

Hand-torn garden greens, red cabbage, and carrots, with a pomegranate molasses and olive oil dressing

260.00 TL

SHEPHERD'S SALAD

Tomatoes, peppers, cucumbers, parsley, and onions, with a pomegranate molasses and olive oil dressing

260.00 TL

GAVURDAĐI SALAD

Finely chopped tomatoes, cucumbers, peppers, onions, walnuts, with a pomegranate molasses and olive oil dressing

280.00 TL

İSTANBUL SALAD

Tomatoes, red onions, glaze sauce, and soy sauce with olive oil.

250.00 TL

HAND TORN SALAD WITH AVOCADO

Mediterranean greens with steamed broccoli, capers, lemon, and olive oil.

350.00 TL

MAIN COURSES

GRILLS

GRILLED MEATBALLS Butcher-style meatballs grilled and served with bean salad.	630.00 TL
LAMB CHOPS Served with seasonal vegetables and mashed potatoes.	990.00 TL
YAĞLI KARA Boneless lamb meat served with onion salad.	980.00 TL
CHICKEN WINGS Served with flatbread and onion salad.	590.00 TL
GRILLED CHICKEN KÜLBASTI Served with oven-baked potatoes, sautéed vegetables, and yogurt.	580.00 TL
OVEN-BAKED LAMB RIBS Served with almond rice pilaf.	930.00 TL
VENN BURGER Ground beef patty with tomato, pickles, caramelized onions, and cheddar cheese.	630.00 TL

SPECIAL MEATS

LAMB RACK Grilled Thracian lamb rack with chops, served with wood-fired new potatoes and sautéed spinach. (Served in 40 minutes, for 2 persons.)	3500.00 TL
NEW YORK RIBEYE Aged thick boneless ribeye with wholegrain mustard, vegetable garnish, and mashed potatoes.	1750.00 TL
BEEF DELIGHT Served with vegetable garnish and mashed potatoes.	970.00 TL
BEEF RIBEYE Served with vegetable garnish, mashed potatoes, and wholegrain mustard.	960.00 TL
THIN-SLICED RIBEYE Served with almond rice pilaf.	990.00 TL
HOT MEAT PLATE WITH BUTTER Grilled ribeye with oven-baked potatoes.	960.00 TL

TURKISH KEBABS

ADANA KEBAB

Hand-chopped lamb seasoned with spices.

640.00 TL

ADANA KEBAB WITH YOGURT

Hand-chopped spiced lamb with yogurt, parsley, and tomato-butter sauce.

680.00 TL

BEYTI KEBAB

Grilled ground meat wrapped in flatbread, served with yogurt and tomato sauce.

690.00 TL

VENN CHEF'S DISH

Lamb skewer, meatball, Adana kebab, lamb chop, and chicken chop. (For 2 persons)

2300.00 TL

LAMB DELIGHT SKEWER

Marinated lamb cubes grilled on skewers

850.00 TL

CHEF'S PAN SPECIALTIES

SHEPHERD'S SAUTÉ WITH MOUNTAIN THYME

Sliced beef tenderloin with tomatoes, peppers, garlic, and pearl onions.

895.00 TL

LAMB SHANK TANDOOR

Slow-cooked in a stone oven using traditional methods, served off the bone in a copper tray with almond-studded rice pilaf.

900.00 TL

BEEF TENDERLOIN ÇÖKERTME

Thinly cut French fries with yogurt, cream, and soy sauce.

895.00 TL

CHICKEN ÇÖKERTME

Thinly cut French fries with yogurt, cream, and soy sauce.

625.00 TL

VEGETARIAN MENU

Chef's olive oil dish selection - 3 shareable varieties.

640.00 TL

KID'S MENU

KIDS' MENU

Mini meatballs with French fries.

420.00 TL

DESERTS

WALNUT BURMA PASTRY (Served with ice cream)	420.00 TL
CHOCOLATE SOUFFLÉ	380.00 TL
SAN SEBASTIAN CHEESECAKE (Served with Lotus Sauce)	420.00 TL
PROFITEROLE WITH BELGIAN CHOCOLATE	525.00 TL
SEMOLINA HALVA WITH ALMONDS (Served with ice cream)	380.00 TL
ICE CREAM CUP	360.00 TL
FRUIT DISH	320.00 TL
MIXED NUTS DISH (Hazelnut, Pistachio, Salted Peanut)	330.00 TL

HOT BEVERAGES

TEA	65.00 TL
HERBAL TEAS	150.00 TL
FILTER COFFEE (Black or with milk)	150.00 TL
TURKISH COFFEE	120.00 TL
ESPRESSO	125.00 TL
DOUBLE ESPRESSO	145.00 TL
CAFFE LATTE	165.00 TL
CAPPUCCINO	165.00 TL
AMERICANO	165.00 TL
MOCHA	185.00 TL
SAHLEP (Traditional Hot Milk with Orchid Root)	160.00 TL
HOT CHOCOLATE	140.00 TL

COLD BEVERAGES

FRESHLY SQUEEZED ORANGE JUICE	210.00 TL
HOMEMADE LEMONADE	210.00 TL
SOFT DRINKS (Coca Cola, Zero, Fanta, Sprite)	125.00 TL
FRUIT JUICES (Sour Cherry, Peach, Apricot, Mixed)	125.00 TL
ICE TEA (Peach, Mango, Lemon)	125.00 TL
REDBULL	225.00 TL
MINERAL WATER	80.00 TL
RED CARROT JUICE (Also with spicy, Hot option)	120.00 TL
YOGHURT DRINK	110.00 TL
WATER 33 CL	55.00 TL
WATER 75 CL	85.00 TL

COLD COFFEES

FRAPPE (Chocolate, Caramel, Vanillin)	180.00 TL
FRAPPUCCINO	180.00 TL
ICED LATTE	180.00 TL
ICED AMERICANO	180.00 TL

Venn®

Inspired by the rich culinary heritage of Anatolia, our recipes bring together the finest seasonal ingredients, carefully selected at their peak, with the freshness of local producers. We blend these authentic flavors with the sophisticated touches of world cuisine to deliver a truly refined dining experience.

At Venn, our philosophy goes beyond simply preparing a table — we aspire to create an experience that touches the soul and lingers in memory. With pride, we share that this commitment has earned us a place among Samsun's Top 10 Restaurants as recognized by Restaurant Guru.

For me, the greatest joy comes from seeing our guests leave not only with pleasant memories but also with the lasting impression of a journey defined by quality, elegance, and genuine hospitality.

Because at its heart, Venn is devoted to offering a truly distinguished experience along the Black Sea coast.

Vennas Akyol Haznedar



www.vennbutikotel.com